

Maple Syrup

(Will not turn to sugar)

4 cups white sugar

2 cups boiling water

Stir until dissolved.

Put over heat and just *bring to a rolling boil.*

Then immediately remove from stove and add 10 drops vinegar and 1 tsp. maple extract.

Put syrup in a fruit jar, having placed on the rubber and screw on the lid. It is delicious and always ready to use, but be sure to keep the lid on tight after pouring out some to use. Ft. Collins, Colo.